

NASI GORENG (FRIED RICE)

Serving 4

INGREDIENTS:

400 ml rice

100 gr pork meat

1 onion

1 or 2 red chili, remove seeds and slice

8 cloves of garlic, sliced

2 cm turmeric root

2 cm ginger root

1 thin leak

2 stacks celery

3 carrots

2 ts ketjap manis

2 ts ketjap asin

4 ts oil

PREPARATIONS:

- 1. Cook, or even better steam the rice in water until dry, 2 cups of rice with 3 cups of water. Spread it out to cool down, important to get a good nasi goreng.*
- 2. Cut the pork in small pieces.*
- 3. Cut the onion, garlic, turmeric and ginger in very small pieces and use a mortar and pestle to mix to a paste. Or use a food processor, add a little water to make it smooth in this case.*
- 4. Fry the pork in a wok with some oil, add when done the spice paste. Fry until fragrant.*
- 5. Add the vegetables and a little bit of water, cook almost done.*
- 6. Add the cold rice and fry on a little higher temperature, add the both ketjap.*
- 7. Taste if you need more sambal, or salt.*
- 8. You can serve this with a fried egg on top.*